



Chefs Move TO SCHOOLS

Getting Started

Once you are ready to meet with your partner school, it is time to set up an initial meeting.

The goals of the meeting with the school are to:

- Get to know the school and its operations via the principal/vice principal and school foodservice director;
- Discuss what is happening at the school; and
- Assess the feasibility of the chef-school partnership and begin building a relationship with the school.

There are three documents below to help guide you on this meeting.

- **[Chef Pre-Meeting Checklist](#)**. This checklist will help ensure that you are fully prepared for your meeting with school officials.
- **[Tips for Developing a Partnership with School Staff](#)**. This document is a guide for building rapport, respect and trust among school officials to create a meaningful and effective partnership. Also included are suggestions for gaining a school champion to act as a liaison between the school and chef. [insert link]
- **[Five Suggestions for the Initial Meeting](#)**. This document contains suggestions for the first meeting, such as taking a tour of the school and eating lunch with the foodservice staff. The focus of the initial meeting should be on learning about the school environment, observing how foodservice works, and beginning to build relationships with key players in the school.

Remember to be patient. Working in schools takes time and commitment. Chefs must be extremely sensitive to the feelings and viewpoints of everyone. Try to make everyone feel proud to be a part of the process.